

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/12/2010 **Time:** 10:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 36 °F **Processed:** 39 °F **Size:** Quart
Processor/Distributor: Round Mountain Creamery **ID#:** 37-163

Sample Receipt:

Date: 01/13/2010 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES011310-0115

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
105	1-21-10	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
106		4 Ounces	In Plant Raw Goat's Milk		Not Found		19000 PAC/ml			
107		4 Ounces	Producer- Raw Goat Milk		Not Found		14000 PAC/ml	740000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 01/13/2010 **Time:** 08:30
Temperature when analyzed: 1.0 °C
SSF: 4030
Comment: Lab No. 107 Producer 011-163 Raw Goat Milk
Approved By: Susan Beasley 

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow